1:Spier E-5 (1929-1932) 1933 NT15 River Yumans NT15
Maricopa
Halchidhoma

226 fish into the nets. The Maricopa used nets like these in the Salt River. There can be little doubt that the Halchidhoma used fish
227 scoops like Mohave and Maricopa.
[171] The fish scoop of the Maricopa was like that of the Mohave[21] but smaller (Pl. IV, *e*). An elliptical hoop of willow, three feet by eighteen inches, was provided with a series of longitudinal willow twigs bound to it. A long handle was fastened transversely to the hoop. A mate to this was a conical basket of willow twigs slung on the fisherman's back by a forehead band of rolled willow bark (Pl. IV, *d*). In form and construction it resembled the travelling mortar (Pl. XIV, *c*), having a willow hoop to which the twigs were bound. These were also bound together at the point and fastened on the side by several rows of twining. The small fish caught with the scoop were thrown over the shoulder into this basket. The scoop was called kwisŏ'tc; the basket kŭpârω'c.

226 Spearing was unknown to the Halchidhoma and shooting fish not regularly employed. When the large "salmon" were caught, the net was almost torn to pieces. Then all the men joined in capturing it. It might be shot when driven into shallow water. Maricopa also shot fish in the shallow sloughs of their country. Such arrows did not have retrieving lines attached.

Young boys fished with cotton lines attached to the ends of
227 long poles. Their hooks were the curved spines of the barrel cactus, heated and bent. A hole was drilled in the butt to take the line. These were baited with worms. The lines were further furnished with floats of wood or pumice, said usually to have been crescentic, like one collected (Pl. XII, *b*). This, which had been found in a local ruin, was of a light vesicular stone and had been drilled through the middle so that the points stood vertically.[22]

●501 Such boats as they had on the Colorado for fishing and ferryage were merely rafts formed of bundles of dry tules. My informant did not know how they were shaped. Such rafts might hold ten men and their nets. Sometimes an unshaped log was used: the Maricopa also used this. Catamarans (kopŏ'p) were

[21] Kroeber, *Handbook*, p. 737. [22] Washington State Museum, No. 2–11926.

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also made for use in high water: these were two logs side by side with sticks tied across them. They used their hands for paddling and long punt poles. The Halchidhoma, like the Mohave, also ferried babies across the Colorado in large pots. These people were good swimmers; the Maricopa were not.

Fish were usually eaten fresh. The excess of a day's catch might be half broiled and hung to dry from the house beams. But no attempt was made to keep them longer than a week. Whether this was because such soft-fleshed fish cannot be successfully dried, or for want of knowledge or interest, I do not know.

Fish were either broiled or boiled with corn. In any event, they were always cooked by men, who served their wives before themselves. No reason was assigned for this, other than that it was so strongly customary as to be obligatory. Men never ate fish before their wives; when the wives had had enough they called their husbands.

Broiling was done by two methods. In one, the fish was always cut open along its right side near the backbone. If a man cut it on the opposite side, they made fun of him; told him to go back and grind his wheat (that is, that he was womanly, for he did not know how). The intestines cleaned away, the fish was spread open on the hot ground. Burning sticks were then propped over stones set around the fish so as to broil the upper side. All fish were treated in this fashion. They were broiled in this way very quickly. The other method consisted of cutting the fish along the belly, but not spreading the flanks. Again the coals were raked away, the fish laid side by side, and covered with ashes on which coals were heaped. It took all morning to cook them in this fashion.

They were boiled with salt. This took half a day. When done, finely ground corn, mixed with water to a thin gruel, was added to the pot of fish. The cook, always a man, stirred this, not round and round, but by inserting his stirrer down close to the sides of the vessel and lifting the fish. After the corn was added, another half hour was required to complete cooking. The stirrer used was a stick eighteen inches long, one and a half inches in